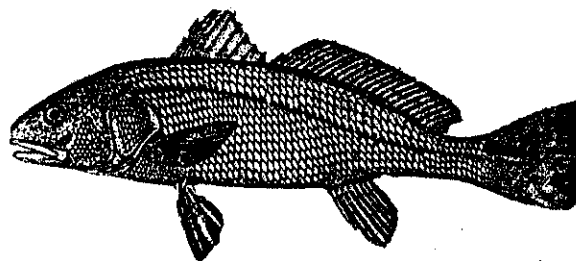


LOUISIANA COOPERATIVE EXTENSION SERVICE

Box 427, Courthouse
Hahnville, LA 70057
Phone: 783-6231

Room 800, Courthouse
Gretna, LA 70053
Phone: 367-6611

SEA GRANT PROGRAM



Volume 2, Number 7
July 17, 1978

LAGNIAPPE

FROG SHORTAGE

A little known fact to many people who enjoy seafood, is that most of the frog legs served in restaurants in this country are imported. While Louisiana's swamps and marshes supply a good crop of jumbo bullfrogs, most of these frogs end up being pickled and used in biology classes.

Chances are, that when you get a frog leg on a Louisiana seafood platter, that frog came from India. India supplies the U.S. with over six million pounds of frog legs yearly, worth \$85 million.

However, they have been catching so many frogs in India, that there aren't enough left to keep down the insects that eat up their crops. One frog can eat up to 20,000 bugs in a 4 month period.

To slow down the number of frogs harvested, the Indian government has banned their export from mid-June to mid-October. This is bound to raise their prices.

Source: Arkansas Out-of-Doors. Volume 7, Number 7.

FREE MEDICAL CARE FOR COMMERCIAL FISHERMEN

Commercial fishermen working aboard a documented vessel of five gross tons or more can get free medical, surgical and dental care by the U.S. Public Health Service (PHS).

Any captain or crew member who is injured or sick while on board the vessel is eligible regardless of how long he has been working. However, if injured off of the boat, the person must have completed 60 days of sea service. Owners are eligible only if they actually work on the boat. To get these benefits, the fishermen must get a form called the Master's Certificate of Service and carry them on the boat. These forms can be gotten from me or from the U.S. Public Health Service.

An injured or sick fisherman should go to the nearest Public Health Service Out-Patient Clinic or to one of the following contract doctors:

Dr. Howard Alleman, 304-A North Hospital Drive-Abbeville, LA (318)
893-1506.

Dr. Corbett J. LeBouef, 2602 North Street-Abbeville, LA (318)
893-1383 or 893-0214.

Dr. Douglas W. Davidson, 5625 Government Street-Baton Rouge, LA (504)
924-6336.

Dr. Cecil W. Clark, Marshall Street-Cameron, LA (318) 775-5141.

Family and Industrial Clinic, P. O. Box 747-Grand Isle, LA (504)
787-2126.

Dr. Cornelius Whitley, 1122 Eighth Street-Morgan City, LA (504)
384-2260.
Dr. Robert P. Blereau, 1122 Eighth Street-Morgan City, LA (504)
384-2260.
Dr. Melvin C. Bourgeois, 1122 Eighth Street-Morgan City, LA (504)
384-2260.
Dr. Carlos F. Orlando, 1134 Seventh Street-Morgan City, LA (504)
384-2338.

For additional treatment, the doctor can get the fisherman admitted to the P.H.S. Hospital, 210 State Street-New Orleans, LA 70118, (504) 899-3441.

If a person is too ill or seriously injured to apply at a P.H.S. Clinic, he should be taken to the nearest hospital and P.H.S. notified by telephone. Public Health Service will take care of the bill for eligible fishermen.

MENHADEN AND FISHERMEN

A study was recently completed on the menhaden or pogie as we call it, on the east coast of the U.S. Quite a battle had developed between the menhaden fishermen and the food fish fishermen in the Narragansett Bay area.

Since the pogie is considered a prime food fish for other fish, the pogie boats were accused of destroying the feed of other fish. The results of this study indicated that even when the number of menhaden is so low that it isn't commercially profitable to fish for them, there are still plenty enough to be a primary source of food for other fish.

Source: Menhaden, Sportfish and Fishermen. C.A. Oviatt. 1977.

REFUND GAS

According to the latest figures, less than half of the commercial fishermen in this area who are eligible for refund gasoline, are taking advantage of this benefit. There are eight cents state and four cents federal road taxes on every gallon of gasoline sold. These taxes are used to build roads and so gasoline burned in boats is exempt.

To be eligible for this refund however, a fisherman must sign up on the list. This is a very simple thing and no questions are asked on proof of income or other hard to answer questions.

The man to call if you would like to sign up or if you have any questions on refund gas, is Melvin Siemssen at 568-5240. The best time to catch him in the office is between 8:30 and 9:30 in the morning; although you can write him at 325 Loyola Avenue, Rm. 204, New Orleans, LA 70122. Both Melvin and I have a list of all the refund gasoline dealers in this area, so you can call either of us for that information.

FREEZING OYSTERS

One question that I hear over and over again is "Can I freeze oysters in my home freezer?" The answer to that question is yes, but you must expect some changes.

The frozen oyster will never taste like a fresh shucked oyster on-the-half-shell. There will be changes in flavor, texture and color as well as drip loss during freezing. Drip loss is simply loss of some of the moisture from inside the cells of the oyster. This is due to ice crystals popping the cells and letting the juices escape. The oyster will also be softer.

These oysters however, are good for frying and excellent for gumbos and soups. The important thing to remember is that you must use good live oysters and freeze them very rapidly in a cold freezer. It is also better to freeze them in pint containers, rather than quarts since they will freeze faster. The faster they freeze, the less drip loss and the firmer the texture.

To freeze oysters, shuck them into a strainer and save the clear liquor. Wash the oysters and after putting them in the freezing container, top it with the liquor. Add water if its needed to cover them.

Recent research has shown that steaming oysters for 15 minutes before shucking, makes them not only easier to open, but also stops or slows down some of the changes that occur when they are frozen. Steamed frozen oysters have been shown to be acceptable for as long as 6 months if dipped in 1% ascorbic acid before freezing. You can do the same thing by dipping them in lemon juice diluted with water.

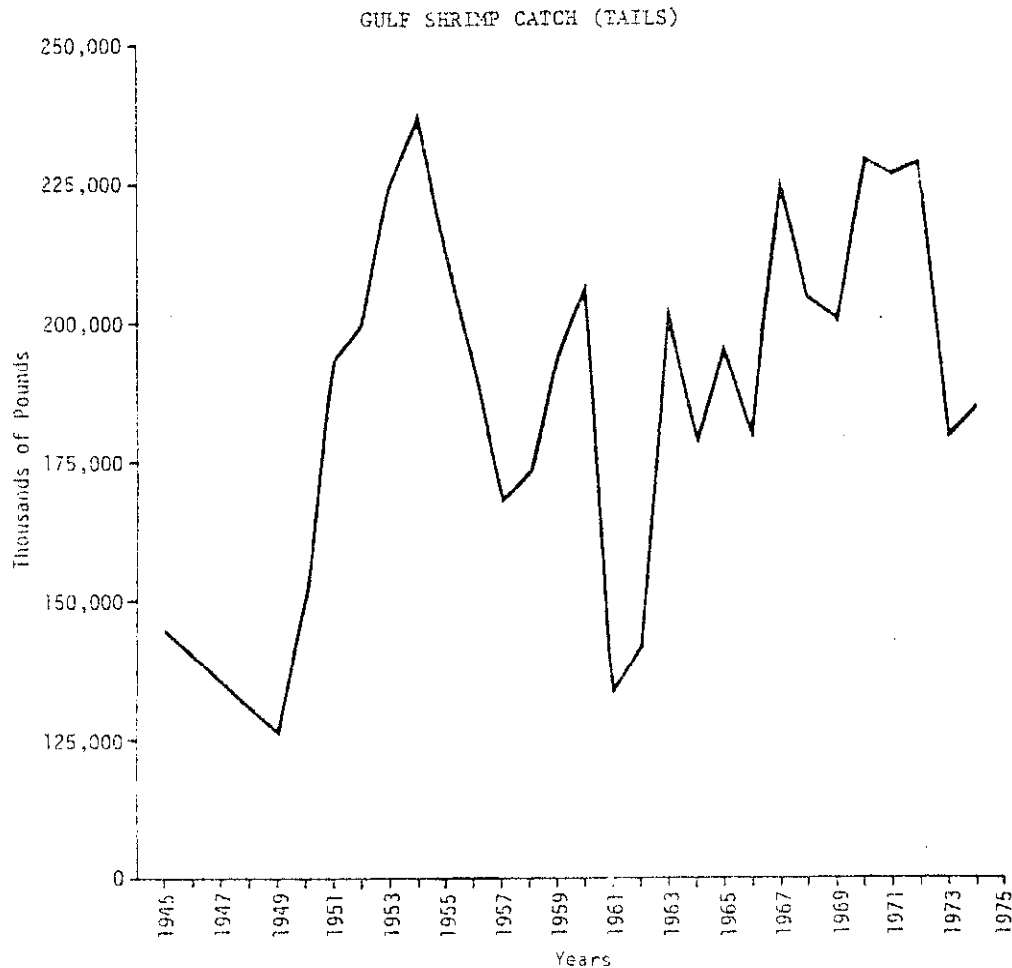
SHRIMP LANDINGS

Shrimping is the most valuable fishery in the United States, and the Gulf of Mexico accounts for most of the shrimp landings. The Gulf produces 60% of the amount landed and 80% of the dollar value of shrimp in the United States.

The rest of the shrimp come from Georgia, the Carolinas and from the growing fishery for the smaller northern shrimp from the northwest and northeast coast of the United States.

Shrimp production comes from all five Gulf states with Louisiana being the most important state. This is because Louisiana has by far the biggest share of marshlands which serve as nursery grounds for the young growing shrimp.

The graph below shows the Gulf shrimp landings for a thirty-year period from 1945 to 1975. The years of 1976 and 1977 were as all of us remember, years of very high landings.



Because shrimp are so important to the fishing industry, a bad shrimp year can cause problems throughout the entire fishery in Louisiana. When we have a real poor shrimp season, fishermen are pushed into crabbing or gill netting in order to make a living. This causes overcrowding in these fisheries and problems increase there.

Many fishermen even have to tie their boats up and take a job on the bank. It seems that bad years like those in the early 1960's and 1973 are just an unavoidable evil. They don't seem to be due to overfishing as a very good year can be followed by a terrible year or a bad year followed by a good year.

The main determining factor seems to be environmental conditions, which cause an increase or decrease in the amounts of eggs and baby or larval shrimp that survive. The environmental factors that seem to hurt the shrimp fishery are cold weather, high river discharges and high rainfalls during the spring period.
Source: The Fisheries Industry in the Gulf Region. 1976.

FIRST AID LEAFLETS AVAILABLE

When you're on the water, any of dozens of different accidents can occur. Often times good first aid treatment can mean the difference between the accident being minor or serious.

Recently, I obtained a supply of fold-out first aid charts which are designed to be carried on commercial fishing vessels. This chart can be coated with clear varnish and hung in your cabin or wheelhouse.

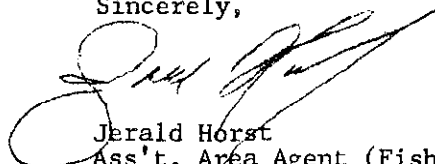
The chart covers what to do for burns and scalds, deep cuts, jellyfish stings and many other things. These first aid charts are free and you can get one by calling or writing me at my Gretna office.

THE GUMBO POT Filets Thermidor

3 lbs. fish filets	$\frac{1}{2}$ cup margarine
$2\frac{1}{2}$ cups milk	$\frac{1}{2}$ cup flour
$1\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup lemon juice
dash pepper	1 tbsp. worcestershire
$\frac{1}{2}$ lb. cheddar cheese	

Preheat oven to 350°F. Roll each fillet (split lengthwise if 8 inches or longer), place in shallow 2-qt. casserole. Pour milk over fish rolls, sprinkle with salt and pepper. Bake about 30 minutes or until fish flakes easily when tested with a fork, but still moist. While fish is baking, grate cheese coarsely and melt butter. Remove casserole from oven and turn oven to "broil." Remove milk from fish and save. Stir flour into butter, then slowly stir in milk, cook sauce over boiling water or low heat, stirring, until thickened. Add cheese and stir until melted. Add lemon juice and worcestershire sauce. Pour sauce over baked filets and sprinkle with paprika. Brown fish lightly under broiler. Serves 8.

Sincerely,



Jerald Horst
Ass't. Area Agent (Fisheries)
Jefferson, Orleans, St. Charles

The Louisiana Cooperative Extension Service follows a non-discriminatory policy in programs and employment.